

CHANCERY SALE.
In obedience to an order made by the Chancery court at Dover, Tenn., at its April Term, 1857, in the case of Brandon & Wicks against Thomas H. Riggs, I will, on Tuesday, the 23rd of September next, at the court-house door in the town of Dover, offer for sale, to the highest bidder, for cash, the House and Lot situated in Tobacco Port, Stewart County, Tenn., upon which said Riggs has a mortgage, and also a certain lot of land in the town of Dover, and has upon it a comfortable dwelling, and all necessary out-houses, stables, &c.
CLAY ROBERTS, C. & M.
Aug. 21, '57—1m—pr fee \$2 00

Tavern House & Town Lots for sale.
In obedience to an order made by the Chancery court at Dover, Tenn., at its April Term, 1857, in the case of Creed H. Hatcher against Oliver P. Thompson and others, I will, on Monday, the 7th day of September next, at the court-house door in the town of Dover, offer for sale, to the highest bidder, the valuable tavern house, known as the Seward House, situated in the said town of Dover.
I will, also, at the same time and place, sell the lots known in the plan of said town as lots Nos. 20, 21, 40, 41, 42 and 43; also one tract of land lying out one mile from said town, containing 40 acres. Said property will be sold on a credit of twelve months, without the privilege of redemption, purchaser giving bond and security and paying cash sufficient to defray the expenses of the sale.
CLAY ROBERTS, C. & M.
Aug. 7, '57—5w—pr fee \$4 80

\$2,000 AGENTS WANTED. Either Ladies or Gentlemen, in every town and country in the United States, to engage in a profitable business by which they can make from \$1,000 to \$2,000 a year. For particulars address, enclosing stamp,
S. A. DEWEY & CO.,
Box 151, Philadelphia, Pa.
Aug. 14—57—3m

Melano-types, Ambrotypes, Stereotypes!
If you wish to get a good and lasting likeness call at **McCormick & Co's** Sky and Side-light Daguerrean Gallery, west side of the Square, above the Democratic Reading Room, the only place where you can get a portrait in the Melano-type, is taken—they having purchased the right. Give them a call, examine their various styles, and then judge for yourselves. Ambrotypes, put in Pins and Lockets with the greatest care. **McCormick & Co's** taken for \$1 50.
Clarksville, Dec. 5, '56

FINE TEAS! FINE TEAS!
We have just received a very superior article of Green and Black tea, consisting of Golden Chops—a Green tea, Imperial tea, Silver leaf Hyson, Young Hyson, No. 1 and 2, a black tea, (very fine). These are very fine teas and we solicit the attention of tea drinkers. For sale cheap for cash only.
Feb 20, '57
THOMAS & BRO.

OLDHAM, PETTUS & CO.,
[Successors to Porter & Smith]
TOBACCO SELLERS,
FORWARDING AND COMMISSION
MERCHANTS,
TRICE'S LANDING, TENNESSEE,
Sep 14 '55—1f

STARTLING DISCLOSURE!
W. O. VANCE,
For the Public was, a short time since, admonished to keep a sharp look out as to what he was doing. A proof against him of all the charges which were preferred against him. The charge against him of having opened the most complete and best equipped drug store in the East, and ever brought to Clarksville, is abundantly proven by hundreds of witnesses who have called upon him, at his New Establishment of the store formerly occupied by Thomas and VANCE. They all testify that he sells better drugs, better, cheaper, and waits upon them better than any one else ever did before. That he is a skillful purchaser, and good judge of drugs, is also proven by the reputation which he has with the Eastern Drug-gists of being a No. 1 buyer. They say there that he bought all his stock of either the MANUFACTURERS or IMPORTERS, and thus getting them at first hands procured drugs of much better quality, as well as much cheaper than usual. As his stock is now increased and purchased with unusual care, those who prefer their Medicines fresh and pure, would do well to patronize him, FINEST, CHEAPEST, and most complete assortment of Drugs, Medicines, and Chemicals, and all necessary cutlery, and all necessary directions accompany the bottles. Price two dollars per bottle.
For sale at the corner of St. Charles and Peoria streets.

THE PRESCRIPTION DEPARTMENT.
shall receive his most particular attention. No one in the store will be allowed to take them up but himself. Scrupulous care accuracy and neatness shall be observed in this department and none but drugs of the finest quality shall be used in the composition of Prescriptions. By rigging a bell attached to the front door he can be called at any hour of the night. His terms are six months to punctual dealers. Liberal discount for cash.
His stock embraces every thing usually kept in Drug Stores. In addition to
Drugs, Powders, Oils, Salts, Symples, Elixirs, Tinctures, Compound, Wines, Rinses, Gargles, &c.
I keep also, Burning Fluids, Cigars, and Tobacco the best assortment of Blank Books & Stationery in the place.
Scented, Looking Glass plates, Brushes, (all kinds), Toilet Preparations, Combs, Pocket Knives, Musical Instruments, Toys, Portemonnaies, Game Bags, Sporting Apparatus, and Miscellaneous and Fancy articles of every description.
July 25 '57—1y
WALTER O. VANCE

BRECKENRIDGE COAL OIL.
We have the agency of the Brecklenridge Coal Oil and Lamps for Montgomery Co., and will in a few weeks be prepared to furnish it wholesale or retail. It is decidedly the most brilliant light yet offered to the public. We invite every one to call at our store and see it burn.
THOMAS & BROTHER.

HAVANA CIGARS.
30,000 Extra fine Havana Cigars, consisting of Napoleon, La Terza, B. R. Regatta, Cuba, and other brands, and a large lot of German cigars, which will be sold very low for cash.
THOMAS & BROTHER.

JOHNSON'S PANCAKE TOBACCO.
5 Boxes Pancake tobacco, the finest chewing tobacco offered for sale by
THOMAS & BROTHER.

PURE CATANA BRANDY.
One case pure Brandy for sale by
THOMAS & BROTHER.

BEAUTIFUL BUILDING LOTS.
Every body can have a chance to buy a valuable lot in the heart of the town, and where the business must inevitably go. They are situated on Third and 4th Streets, and no such a chance for a large lot will be offered again—
Aug. 12, '57—1y
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ON MANHOOD, And its Premature Decline.
Just Published, Gratis, the 20th THOUSAND:
A few words on the rational treatment, without the use of Specimens, of the most common and distressing diseases of the male sex, viz: Gonorrhea, Stricture, Nephritis, Impotency, and Impediments to Marriage generally. By R. D. Lacey, M.D. The importance of the many ailments of youth, which are the result of the abuse of the system, is in this small tract, clearly demonstrated; and the entirely new and highly successful treatment, adopted by the Author, fully explained, by means of which every case is enabled to cure himself perfectly and at the least possible cost, thereby avoiding all the advertised nostrums of the day.
Sent for any address gratis and post free in a sealed envelope, by returning (postpaid) two postage stamps to
DR. H. DE LANEY,
17 Lippard Street, New York City, December 19th, 1856—1y.

NOTICE To Liquor Dealers and Merchants.
A complete assortment of the Oils necessary, for making and flavoring every variety of liquor, and for the use of a maker, and for the use of a converter, the oil of all kinds of white and red wines, Champagne, &c., and a package of the articles used for giving artificial strength to liquors (concentrated) and every article necessary to commence a Liquor Store will be furnished for \$25. Also all the information necessary to conduct such an establishment, thus enabling the new beginner to successfully compete with the oldest liquor dealers. Address through the Post Office.
P. LACOUR,
New Orleans.

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